

Antonio's trattoria

PRIMO

Zuppa del Giorno - Seasonal Soup Selection

Arancini - Crispy Risotto Cakes with Fresh Peas, Prosciutto, Parmigiano Cream and Roasted Red Pepper Coulis - 10.50

Whole Stuffed Artichoke - 11.50

Smelts Salmoriglio - Crispy Smelts with Diced Tomato, Olive Oil, Garlic, Lemon, Parsley and Oregano - 10.95

Funghi Trifolati & Polenta - Sautéed Wild Mushrooms, Sun-Dried Tomatoes, Garlic and Fresh Herbs with Crispy Parmigiano Polenta - 11.95

Calamari - Calamari and Cherry Peppers Fritti, Lemon and Herb Garlic Butter - 11.95

Clams Al Forno - Baked with Herb Butter, Pancetta and Sherried Cracker Crumbs - 10.50

PEI Mussels - Marinara, White Wine, Capers and Grilled Tuscan Bread - 11.95

Clam Zuppa - Littleneck Clams, Chorizo and Chickpeas in a Spicy White Wine, Garlic Tomato Broth - 12.95

Antipasto Trio - Three Italian Cured Meats with Roasted Peppers and Marinated Olives, Grilled Tuscan Bread and Shaved Parmigiano - 14.95

Grilled Pizza - with Italian Sausage, Broccoli Rabe, Cherry Peppers, Mozzarella and Garlic Parmigiano Cream - 15.50

* **Lobster & Shrimp Cocktail** - Half of a Maine Lobster and Two Large Shrimp with Sweet Mustard and Cocktail Dipping Sauces - 15.95

INSALATE

Mixed Baby Greens - Fig Marmalata and Goat Cheese Crostini with Champagne Vinaigrette - 8.50

Classic Caesar - Romaine Hearts, Caesar Dressing, Buttery Croutons and White Anchovies - 8.75

* **Boston Bibb & Mache** - Gorgonzola Dolce, Bosc Pear, Candied Pecans and Raspberry Vinaigrette - 11.50

* **Caprese** - Vine Ripened Tomatoes and Fresh Mozzarella Cheese with Basil, Extra Virgin Olive Oil and a Balsamic Glaze - 11.50

* **Arugula, Fennel & Orange** - Micro Arugula, Braised Fennel and Sliced Oranges with Toasted Pistachios, Shaved Parmigiano and Blood Orange Citronette - 10.50

* **Beet, Baby Spinach, Fuji Apple & Burrata** - Roasted Beets, Chiffonade of Baby Spinach, Fuji Apple and Whipped Burrata Cheese with a Toasted Hazelnut Vinaigrette - 11.95

* **Octopus** - Grilled Octopus with an Arugula, Frisée, Olive, Sun-Dried Tomato, Fennel and Pine Nut Salad, Candied Orange Vinaigrette - 14.50

Gift Certificates Available > Private Function Room Available
1710 Cranston Street · Cranston, RI 02920 · tel: 401-943-1932
www.antoniotrattoria.com / Fall > Winter 2017 | 2018

* *Gluten Free*

*Attention: Consuming raw or undercooked meats, seafood and shell fish may increase your risk of foodborne illness, especially if you have certain medical conditions.

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PASTA*

- Three Cheese Ravioli & Eggplant Rollatini** - House Made Ravioli and Eggplant Rollatini Filled with Asparagus, Roasted Peppers, Fresh Mozzarella and Marinara Sauce - 17.95
- Rigatoni Bolognese** - Classic Meat Ragu with Rigatoni Pasta - 17.95
- Shrimp Brivido** - Jumbo Shrimp with Baby Arugula in a Spicy Marinara over Capellini Pasta - 22.50
- Orecchiette with Rabe & Sausage** - Orecchiette Pasta with Broccoli Rabe, Spicy Italian Sausage, Garlic and Shaved Pecorino - 18.95
- Cavatelli & Meatballs** - Cavatelli Pasta with Antonio's Meatballs in Marinara Sauce - 17.95
- Gnocchi & Crab** - Ricotta Dumplings and Jumbo Lump Crab, Tomato Cream Sauce, Pistachios, and Ricotta Salata - 23.95
- Tortelloni & Scallops** - Fig-Gorgonzola-Prosciutto Filled, with Pan Seared Scallops, Port Wine Cream Sauce - 26.50
- Fra Diavolo** - Capellini with Littlenecks, Shrimp, Scallops and Calamari in a Spicy Lobster Tomato Broth - 25.95

**Gluten Free Pasta is Available*

SECONDI

- Eggplant Trattoria** - Eggplant Layered with Pomodoro Sauce, Fresh Ricotta, Parmigiano and Creamy Besciamella Sauce, Served with Pasta Marinara - 19.50
- Chicken Parmigiana** - with Pomodoro Sauce, Served with Potato and Vegetable or Pasta - 18.95
- Chicken Marsala** - Chicken Cutlet with Wild Mushrooms and a Marsala Wine Sauce, Served with Potato and Vegetable or Pasta - 19.50
- * **Free Range Chicken** - Pan Seared Chicken with Broccoli Rabe Risotto and a Roasted Garlic Pan Jus - 20.50
- Veal Parmigiana** - with Pomodoro Sauce, Served with Potato and Vegetable or Pasta - 21.95
- Veal Marsala** - Veal Scallopini with Wild Mushrooms and a Marsala Wine Sauce, Served with Potato and Vegetable or Pasta - 22.95
- Veal Fontina** - Scallopini with Artichoke Hearts, Fontina Cheese, and Prosciutto Cracklings with a Sage Lemon Butter White Wine Sauce - 24.95
- * **Pork Osso Bucco** - Braised Pork Shank with Mustard Glaze, Sweet Potato Hash and Garlicky Escarole - 23.95
- * **Boneless Short Rib** - Fennel and Coriander Crusted, Peppers and Onion Agrodolce, Yukon Gold Mash - 26.50
- Cod Al Forno** - Fresh Atlantic Cod Baked with Chopped Tomato, Garlic, Lemon, and Sicilian Olives with a Crab and Spinach Risotto - 20.50
- * **Faroe Island Salmon** - Tarragon Seasoned Salmon, Crab and Broccoli Rabe Saute, Crispy Prosciutto with an Orange Beurre Blanc Sauce - 23.95
- * **Swordfish** - Grilled Block Island Swordfish and Cannellini Bean Ragoût with Escarole, Tomatoes and Kalamata Olives - 26.95
- * **Branzino** - Broiled Boneless Whole Fish, Arugula Salad with Raisins, Lemon and Extra Virgin Oil - 24.95
- * **Halibut** - Pan Seared Halibut with a Spinach and Parmigiano Risotto, White Wine Lemon Butter Sauce - MKT.
- * **Steak Frites** - Grilled Spice Rubbed Sirloin with Parmigiano Truffle Fries, Baby Spinach, Golden Raisins, Toasted Pine Nuts and Barolo Wine Sauce - 29.95
- * **Filet Mignon** - 10oz. Grilled Beef Tenderloin with Gorgonzola Orzo, Broccoli Rabe and a Port Wine Compound Butter - 31.50

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